

### **Amendments to the Specification**

Please amend the following paragraph on page 2 of the Specification as follows:

This invention, therefore, is directed to an edible emulsion comprising insoluble fibers. The edible emulsion comprising insoluble fibers can be used as a base to make a variety of food products, and unexpectedly, results in a food product that has the characteristics of a full fat product when less than the conventional amount of oil is employed. Furthermore, the food products made with the edible emulsion comprising insoluble fibers of this invention have, in addition to excellent texture and sensorial properties, the added health benefits associated with food products containing fiber. Such food products also have the benefit of being substantially free or completely free of carbohydrates; therefore, very desirable to high protein/low carbohydrate dieters.

Please amend the following paragraph on page 4 of the Specification as follows:

Coarse, as used herein means the insoluble fibers are detectable in the emulsion thereby producing discernible grainy or particle comprising characteristics when in the mouth. Smooth, as used herein, means no discernible grainy or particle comprising characteristics when in the mouth. Reduced oil, as used herein, means a food product with less than about 75.0% by weight oil based on the total weight of the food product. Food product, as used herein, means a product ready for consumption and comprising the edible emulsion of this invention. Substantially free of carbohydrate means less than about 1.0%, and preferably, less than about 0.5% by weight carbohydrate (e.g., starch) in the food product. Free of carbohydrates means no carbohydrates are present within the food product. Carbohydrates, as used herein, means a sugar, a starch or a gum.